

Turkey Tetrazzini with Whole Grain Noodles

Makes: 100 servings

100 Servings

Ingredients	Weight	Measure
Water		6 gal
Salt		1 Tbsp 1 tsp
Whole grain spaghetti, broken into thirds	9 lb 8 oz	7 qt 3 cups
Vegetable oil		1/2 cup
Fresh onions, diced	2 lb	1 qt 1 1/3 cup
Fresh carrots, diced	2 lb	2 qt
Fresh celery, diced	1 lb	1 qt
Fresh green peppers, diced	8 oz	1 ¾ cup
Frozen mixed vegetables (INSTEAD OF VEGETABLE MIX)	5 lb	3 qt 3 cup
Fresh mushrooms, sliced OR Canned sliced mushrooms, drained	2 lb, 8 oz OR 1 lb 4 oz	1 gal OR 3 ¾ cup
Canned pimientos, dices, drained (optional)	1 lb	2 cup
Margarine	1 lb 8 oz	

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	313	
Total Fat	13.13 g	
Protein	23.4 g	
Carbohydrates	24.27 g	
Dietary Fiber	1.6 g	
Saturated Fat	3.61 g	
Sodium	355 mg	

Meal Components

Meat / Meat Alternate 2 ounces

Enriched all-purpose flour	1 lb	3 ¾ cup
2% milk, hot		1 gal 3 ½ qt
Chicken stock, non-MSG, hot		1 ½ gal
Ground black or white pepper		2 tsp
Onion salt		1 Tbsp 1 tsp
Granulated garlic		2 Tbsp 1 tsp
Cooked turkey, diced	12 lb 8 oz	
Grated parmesan cheese	12 oz	1 qt ¼ cup

Directions

1. Boil water and salt in a steam-jacketed kettle or stock pot. Add spaghetti. Cook until firm-tender, 8 minutes. Drain and hold in cold water. Set aside.
2. In a steam-jacketed kettle or large sauce pan, heat the vegetable oil. Add the vegetable mix or frozen vegetables, mushrooms, and pimientos (optional). Set aside.
3. Melt the margarine in a steam-jacketed kettle or stock pot. Add flour and cook for 5 minutes.
4. Slowly add the milk to the flour mixture. Simmer, stirring frequently, until the mixture is thickened. Add chicken stock, pepper, onion, salt, and garlic. Simmer for 5 minutes.
5. In each steam table pan (12" x 20" x 2 ½"), combine 3 lb 12 oz (3 qt) of cooked spaghetti, 3 lb 2 oz of cooked diced turkey, 1 qt of cooked vegetables, and 2 qt 1 cup of sauce. For 100 servings, use 4 pans.
6. Sprinkle 3 oz (¾ cup 2 Tbsp) of Parmesan cheese on top of each pan.
7. Bake until golden brown: Conventional oven: 350°F for 30 minutes Convection oven: 325°F for 35

minutes CCP: Heat to 165°F for at least 15 seconds
CCP: Hold for hot service at 135°F or higher. Cut
each pan 5 x 5 (25 pieces per pan).